

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions and listings of claims in the application.

Listing of claims

1-13. (Cancelled)

14. (Currently amended) A method for producing a fermentation product from starch-containing produce, the method comprising:

treating a starch-containing produce slurry containing 10% rice flour with a first starch hydrolyzing enzyme that hydrolyzes starch to oligosaccharide at a temperature under which protein coagulates, the first being a thermal stable α -amylase,

removing insoluble materials from the slurry to obtain a starch hydrolysate-containing solution,

treating the starch hydrolysate-containing solution with a second starch hydrolyzing enzyme that hydrolyzes starch or oligosaccharide to glucose to obtain a glucose-rich syrup containing 105 mg/ml or 114 mg/ml glucose, the second starch hydrolyzing enzyme being glucoamylase, and

growing *Aspergillus oryzae* ~~a microorganism~~ in the glucose-rich syrup as ~~is to produce a fermentation product for three days to produce a fermentation product containing 10.5% ethanol, or for five days to produce a fermentation product containing 13.5% ethanol.~~

15-18. (Canceled)

19. (Currently amended) The method of claim 14, wherein the fermentation product is wine, ~~vinegar, lactic acid, or citric acid.~~

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20-30. (Canceled)

31. (Previously presented) The method of claim 14, wherein the temperature is 90 °C.

32-34. (Canceled)

35. (Previously presented) The method of claim 19, wherein the temperature is 90 °C.

36-56. (Canceled)